

HARVEST

SEASONAL GRILL & WINE BAR

spring private dining menus

2865 S EAGLE RD, NEWTOWN, PA // 215.944.8469 // HARVESTSEASONAL.COM



for your interest in hosting your private event at Harvest Seasonal Grill & Wine Bar. Beginning with the opening of Harvest in Glen Mills, PA in 2010 and now with 8 locations, Harvest has become a popular dining destination with 7 locations in the Pennsylvania market, as well as a restaurant in New Jersey. Harvest Seasonal Grill & Wine Bar features a local, farm-to-table menu with many items that are under 500 calories in an upscale casual atmosphere. Every three months, we update our menu to celebrate the new flavors that accompany the change in seasons. We also offer 50+ wines by the glass, as well as a growing selection of local and organic beers.

At Harvest, we believe that where your food comes from is as important as what you eat, which is why we champion the ideology of 'know your farmer, know your food'. We work with over 75 local farmers to source the freshest and highest quality products available. Our mission of sustainability and green living is carried through every facet of what we do, from our menu to our décor.

We proudly offer a variety of private and semi-private dining options accommodating groups of all sizes and occasions; whether it is a sit down dinner, cocktail and hors d'oeuvre reception or stations. Our chefs have designed seasonal menus for brunch, lunch and dinner including a variety of menu items and selections inspired from our restaurant menus. Each event is personally planned and orchestrated by our dedicated Private Events Concierge and professional staff.

We look forward to planning your next event!

Sincerely,

The Harvest Private Events Team



Planning Your Event

MENUS

Prices do not include sales tax or gratuity & service charge. All prices quoted here are guaranteed through June 23rd, 2026. Any event booked beyond this date is subject to price increases dependent on the cost of food and beverage. Our menu selections are subject to change according to seasonality and market availability. Food and beverage menu decisions need to be made no later than 14 days prior to your event date.

Our chefs are happy to customize a menu, wine pairings or additional hors d'oeuvres and intermezzo courses to create a unique dining experience. Please inquire with your Event Concierge for the available options and pricing. We kindly request that a pre-count is provided at least 3 days prior to the event date for groups of 40 or more or for events which offer more than three entrée choices, and the number of entrée choices does not exceed four choices. If more than three entrées are offered and pre-counts cannot be provided, a \$5.00 per guest charge will be added.

BEVERAGES

We offer a variety of beverage and cocktail options to accommodate the particular needs of your event including consumption and open bar.

GUARANTEES

A final guarantee of the number of guests is required 72 hours prior to your party. This is critical to ensure that we are able to meet your needs. Once received, this number will be considered a final guarantee and will not be subject to reduction.

DEPOSIT & PAYMENT

To reserve and guarantee the date and room for your private event, a signed contract and a 25% deposit of the food and beverage minimum is required. The deposit will then get deducted from your final bill. Should a confirmed reservation be cancelled, the initial deposit will not be refunded but may be used for a future event at Harvest at our Newtown location. Final payment is due at the conclusion of your event.

All credit card transactions are subject to a 2.5% surcharge. Cash payments are exempt from this fee.

AVAILABLE DINING ROOMS

(2) SEMI-PRIVATE CHEF'S TABLES
PRIVATE DINING ROOM: 40 GUESTS
PRIVATE DINING ROOM WITH AV: 26 GUESTS

A warm, golden-hour photograph of a farm. In the background, there are several tall, dark silos and farm buildings. The foreground is a vast, green field with some darker patches, possibly from shadows or different crops. The sky is a soft, hazy orange and yellow, suggesting sunrise or sunset. The overall mood is peaceful and rustic.

FARM-TO-TABLE *for everyone*

HARVEST PROUDLY SERVES ONLY HONEST
INGREDIENTS, SEASONALLY-SOURCED FROM
OUR TRUSTED FARMERS.

our farm partners

BRUBAKER APIARIES
ASPERS, PA

HIGHSPIRE HILLS FARM
GLENMOORE, PA

WHITE HORSE FARMERS MARKET
GAP, PA

AUKER'S GREEN HOUSE
BRUSH VALLEY, PA

BAKER STREET BREAD COMPANY
CHESTNUT HILL, PA

SEVEN STARS FARM
PHOENIXVILLE, PA

CLOVER CREEK DAIRY
WILLIAMSBURG, PA

CALKINS CREAMERY
HONESDALE, PA

HARVEST

SEASONAL GRILL & WINE BAR

REMAINS

R
GARDEN
GIN

— AN —
ETHNOBOTANICAL
DISTILLATION

42% ALC/VOL 700mL (84 PROOF)

Beverage Packages



HARVEST

SEASONAL GRILL & WINE BAR

Beverage Options

CONSUMPTION

Server will keep a running tab of all beverages consumed and add to the final bill.

Options include: Soft Drinks, Coffee, and Tea.

Limited Bar; Full Bar or Wine Service.

****SPECIFIC BOTTLED WINE SELECTION PRICE ACCORDINGLY,
ON CONSUMPTION & AVAILABILITY.**

****PRICING VALID FOR 30 DAYS UPON PROPOSAL REVIEW, PRICES &
AVAILABILITY SUBJECT TO CHANGE.**

HARVEST

SEASONAL GRILL & WINE BAR

Beverage Packages

SILVER

\$29 PER PERSON FOR 3 HOURS

ALL BOTTLED, DRAFT BEERS

With Exception of Seltzers

7oz. POURS OF ALL HOUSE WINES

Pinot Grigio, Chardonnay, Sauvignon Blanc,
Pinot Noir, Merlot, Cabernet Sauvignon

SEASONAL SANGRIAS

Red, Black Cherry Rhubarb;
White, Cucumber Mint;
Rosé, Tropical Hibiscus

GOLD

\$36 PER PERSON FOR 3 HOURS

ALL BOTTLED, DRAFT BEERS & SELTZERS

7oz. POURS OF THE FOLLOWING

Terre di RAI, Pinot Grigio; Kuranui, Sauvignon Blanc;
Harvest Charge, Chardonnay; Crow Canyon, Pinot noir;
Tenuto Sassoregale, Sangiovese;
Chateau Gachon, Montagne Saint Emilion, Bordeaux;
Harvest Charge, Cabernet Sauvignon

SEASONAL SANGRIAS

Red, Black Cherry Rhubarb;
White, Cucumber Mint;
Rosé, Tropical Hibiscus

HOUSE SPIRITS

Hidden Still Gluten-Free Vodka, New Amsterdam Gin, Black Cat Rum, Agavales Organic Tequila, Jim Beam Bourbon, Seagram's 7 Whiskey, Dewars Scotch

PLATINUM

\$42 PER PERSON FOR 3 HOURS

ALL BOTTLED, DRAFT BEERS & SELTZERS

7oz. POURS OF THE FOLLOWING:

St. Urbans, Riesling; Les Trois Neveaux, Sauvignon Blanc;
Evolution, "Lucky No. 9", White Blend;
J. Lohr, "Riverstone", Chardonnay;
Duckhorn, "Decoy", Merlot;
Ferraton, "Samorens", Côtes du Rhône;
Duckhorn, "Greenwing", Cabernet Sauvignon

PREMIUM SPIRITS

Tito's Vodka, Bacardi Rum, Hornitos Tequila,
Tanqueray Gin, Makers Mark Bourbon,
Johnny Walker Red Scotch

HAND-CRAFTED SEASONAL COCKTAILS

Harvest Spring Bourbon, Butterfly Martini, Cucumber Tom Collins, Smoked Mango Margarita, Black Cherry Rhubarb Daquiri,
Hibiscus Tequila Sour, Amalfi Spritz, "Nutella" Espresso Martini

CHAMPAGNE TOAST

\$5 PER PERSON

HARVEST

SEASONAL GRILL & WINE BAR

Shared Appetizers



GF - NATURALLY GLUTEN-FREE

VF - PLANT-BASED DISH

GLUTEN-FREE BREAD SUBSTITUTIONS WHERE AVAILABLE:

GLUTEN-FREE FLATBREAD +\$3 PER GUEST

GLUTEN-FREE ROLL +\$2 PER GUEST

HARVEST

SEASONAL GRILL & WINE BAR

Passed Hors D'oeuvres

1 HOUR: \$21.50 PER PERSON / 2 HOURS: \$30 PER PERSON
ADDITIONAL OPTIONS AVAILABLE FOR \$8 UPCHARGE

SELECT 3

PERUVIAN CHICKEN KABOB

Aji Verde

TUNA POKE WONTONS

Ahi Tuna, Jalapeños, Scallions, Pickled Onions, Spicy Mayo, Ginger Soy GF

FARM-FRESH DEVEILED EGGS

CRAB CAKE SLIDERS

Cajun Remoulade, Brioche Bun

PORK POTSTICKERS

Ginger Soy and Spicy Mayo Dipping Sauces

BEEF SLIDERS

Mild Cheddar, Caramelized Onions, Brioche Bun, House-Made Pickle

BACON-WRAPPED SCALLOP

New Bedford Scallop, Hardwood Smoked Bacon, Bulgogi Glaze GF

RICOTTA CROSTINI

Lavender Truffle Honey, Walnut Crumb, Ciabatta Toast

Raw Bar

1 HOUR: \$22.50 PER PERSON / 2 HOURS: \$37 PER PERSON;
15 GUEST MINIMUM

GULF SHRIMP COCKTAIL

Cocktail & Horseradish Sauces GF

TUNA POKE

Ahi Tuna, Jalapeños, Scallions, Pickled Onions, Spicy Mayo, Ginger Soy GF

JUMBO LUMP CRAB

Cajun Remoulade GF

Stationed Hors D'oeuvres

LOCAL CHEESE & CRUDITE

Chef's Selections of Local Made Cheese,
Seasonal Vegetables, Fruits, Jams and Breads

1 HOUR: \$11 PER PERSON

2 HOURS: \$18 PER PERSON

SLIDER STATION

Crab Cake, Beef & Thai Chicken Sliders

1 HOUR: \$17.50 PER PERSON

2 HOURS: \$26 PER PERSON

SPREADS & BREADS

Seasonal Hummus & Crudité, Whipped Ricotta Dip,

Selection of Breads

1 HOUR: \$9 PER PERSON

2 HOURS: \$15 PER PERSON

Seasonal Flatbreads

GLUTEN-FREE FLATBREADS AVAILABLE UPON REQUEST

SPRING GARDEN // 13

Goat Cheese, Sunny Harvest Co-Op Asparagus, Spiced Sunflower Seeds,
Pesto, Local Honey

SMOKED SALMON // 16

Charred Spring Onion Crema, Cucumbers, Lemon-Dill Aioli, Fennel

MAGHERITA // 12

Caputo Brothers Mozzarella, House-Made Marinara, Basil

JAMAICAN JERK CHICKEN // 15

Green Tree Mild Cheddar, Roasted Peppers, Jamaican Jerk Glaze

* The consumption of raw or undercooked meat, poultry, seafood or shellfish may increase your risk of foodborne illness. Combining this practice with alcohol further increases the risk.

HARVEST

SEASONAL GRILL & WINE BAR

Brunch Packages



HARVEST

SEASONAL GRILL & WINE BAR

Brunch Stationed Hors D'oeuvres

SERVED SUNDAY ONLY

CINNAMON BUNS

Cream Cheese Frosting, Walnut Crumble

1/2 HOUR: \$4.50 PER PERSON

1 HOUR: \$8 PER PERSON

SPREADS & BREADS

Seasonal Hummus & Crudité, Whipped Ricotta Dip,
Selection of Breads

1/2 HOUR: \$5.50 PER PERSON

1 HOUR: \$9 PER PERSON

LOCAL CHEESE & CRUDITE

Chef's Selections of Local-Made Cheese,
Seasonal Vegetables, Fruits, Jams and Breads

1/2 HOUR: \$7 PER PERSON

1 HOUR: \$11 PER PERSON

GULF SHRIMP COCKTAIL

Cocktail & Horseradish Sauces

1/2 HOUR: \$8 PER PERSON

1 HOUR: \$15 PER PERSON

Brunch Cocktail Package

\$28 PER PERSON FOR 3 HOURS
INCLUDES THE FOLLOWING OPTIONS:

MIMOSAS

CLASSIC

Sparkling Wine, Fresh Orange Juice

TROPICAL HIBISCUS

Sparkling Wine, Agavales Mango Tequila, Hibiscus Syrup,
Pineapple Juice, Hibiscus Sugar Rim

CUCUMBER MINT

Sparkling Wine, Western Son Cucumber Vodka,
Spearmint Syrup, Lemon Juice, Fresh Cucumber

ZERO PROOF

Zonin Zero Non-Alcoholic Italian Prosecco, Fresh Orange Juice, Orange Slice

BLOODY MARYS

CLASSIC

Hidden Still Vodka, Harvest Bloody Mary Mix, Celery Stalk, Lemon & Lime

DIRTY

Weber Ranch Vodka, Harvest Bloody Mary Mix, Pickle Juice,
Olive Juice, Dill Pickle Spear, Bleu Cheese-Stuffed Olive

SPICY

Weber Ranch Vodka, Harvest Bloody Mary Mix, Sriracha, Fresh Jalapeño,
Fresh Lime, Six-Pepper Spice Rim

SEASONAL SANGRIAS

WHITE, CUCUMBER MINT

White Wine, Western Son Cucumber Vodka, Lemon Juice, Spearmint Syrup, Fresh Mint & Cucumber

ROSÉ, TROPICAL HIBISCUS

Rosé Wine, Cruzan Pineapple Rum, Mango Purée, Hibiscus Syrup, Pineapple Juice, Lemon Juice,
Fresh Mango & Hibiscus Flower

RED, BLACK CHERRY RHUBARB

Red Wine, Giffard Rhubarb Liqueur, Tart Cherry Juice, Lime Juice, Organic Agave, Black Cherries

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GF - NATURALLY GLUTEN-FREE

🌱 - PLANT-BASED DISH

GLUTEN-FREE BREAD SUBSTITUTIONS WHERE AVAILABLE:

GLUTEN-FREE FLATBREAD +\$3 PER GUEST

GLUTEN-FREE ROLL +\$2 PER GUEST

HARVEST

SEASONAL GRILL & WINE BAR

Full-Service Brunch

AVAILABLE SUNDAY ONLY // \$40 PER PERSON

NOT INCLUSIVE OF ALCOHOL, TAX OR GRATUITY

Soup or Salad

SELECT 2 OF THE FOLLOWING:

SPRING VEGETABLE SOUP

Meyer Lemon, Herbs GF 🌱

KENNETT SQUARE MUSHROOM BISQUE

Truffle & Thyme GF

VINTAGE GREEK SALAD

Tomatoes, Chickpeas, Red Onions, Cucumbers, Romaine,
Kalamata Olives, Feta, Greek Dressing GF

CAESAR SALAD

Shredded Romaine & Kale, Lemon Crouton Crumb,
Parmesan, Creamy Garlic Caesar Dressing

Brunch Entrées

SELECT 3 OF THE FOLLOWING:

CRAB CAKE BENNY*

Poached Eggs, Cajun Remoulade, Hollandaise, Old Bay

GARDEN GREENS VEGETABLE FRITTATA

Green Tomatoes, Fennel, Asparagus,
Baby Spinach, Manchego Cheese GF

BREAKFAST SCRAMBLE BOWL

Roasted Peppers, Seasoned Potatoes, Shallots,
Baby Spinach, Goat Cheese, Cajun Aioli,
Sourdough Crumble

TRADITIONAL BENNY

Poached Eggs, Canadian Bacon, Hollandaise

RICOTTA & CHOCOLATE HAZELNUT CREPE

Local Ricotta, Nutella Spread,
Vanilla Whipped Cream, Hazelnut Brittle

CARROT CAKE WAFFLE

Cream Cheese Buttercream Frosting, Maple Syrup GF

BRIOCHE FRENCH TOAST

Cinnamon Sugar Salted Butter, Maple Syrup

Dessert

ASSORTED SEASONALLY-INSPIRED

Beverage

COFFEE, TEA, SOFT DRINKS INCLUDED. BEER, WINE, &
SEASONAL COCKTAIL LIST AVAILABLE UPON REQUEST.

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HARVEST

SEASONAL GRILL & WINE BAR



Lunch Packages

GF - NATURALLY GLUTEN-FREE

VF - PLANT-BASED DISH

GLUTEN-FREE BREAD SUBSTITUTIONS WHERE AVAILABLE:

GLUTEN-FREE FLATBREAD +\$3 PER GUEST

GLUTEN-FREE ROLL +\$2 PER GUEST

Soup or Salad

SELECT 2 OF THE FOLLOWING:

SPRING VEGETABLE SOUP

Meyer Lemon, Herbs GF VF

KENNETT SQUARE MUSHROOM BISQUE

Truffle & Thyme GF

HARVEST SALAD

Baby Greens, Crispy Edamame, Carrots,
Harvest Vinaigrette GF

CAESAR SALAD

Shredded Romaine & Kale, Lemon Crouton Crumb,
Parmesan, Creamy Garlic Ceasar Dressing

Flatbreads

UPGRADE FOR AN ADDITIONAL \$4 PER PERSON
SERVED FAMILY-STYLE. GLUTEN-FREE FLATBREAD
AVAILABLE UPON REQUEST. SELECT 2 OF THE FOLLOWING:

SPRING GARDEN

Goat Cheese, Sunny Harvest Co-Op Asparagus,
Spiced Sunflower Seeds, Pesto, Local Honey

SMOKED SALMON

Charred Spring Onion Crema, Cucumbers,
Lemon-Dill Aioli, Fennel

MARGHERITA

Caputo Brothers Mozzarella, House-Made Marinara, Basil

JAMAICAN JERK CHICKEN

Green Tree Mild Cheddar, Roasted Peppers,
Jamaican Jerk Glaze

Garden Lunch Menu

\$40 PER PERSON

NOT INCLUSIVE OF ALCOHOL, TAX OR GRATUITY

Lunch Entrées

SELECT 3 OF THE FOLLOWING

ALL SANDWICHES SERVED WITH UN-FRIED FRIES.

GLUTEN-FREE ROLL OR FLATBREAD AVAILABLE UPON REQUEST

GRASS-FED BEEF BURGER*

Mild Cheddar, Caramelized Onions, Lettuce & Tomato, Brioche

GRILLED CHICKEN CLUB

Buttercup Brie, Smoked Bacon, Baby Greens, Tomato,
Roasted Garlic Aioli, Naan

NORTH ATLANTIC SALMON BLT*

Sundried Tomato Pesto, Tomato, Lemon-Dill Mayo,
Bacon, Naan

**KENNETT SQUARE
MUSHROOM BÁNH MÌ**

Sweet Tamari Glaze, Chili Sauce, Spicy Pickled Vegetables,
Cucumbers, Jalapeños, Tuscan Roll

SESAME CHICKEN

Jasmine Rice, Seasonal Asian Vegetables,
Scallions, Cilantro, Ginger Tamari Glaze GF

PLANT-BASED SUBSTITUTION AVAILABLE

CUBAN BLACK BEAN BOWL

Jasmine Rice, Adobo Spiced Yucca,
Roasted Peppers, Smoked Chickpeas,
Pickled Shallots, Radishes, Jalapeños, Lime GF VF

BOWL INCLUDES CHOICE TO ADD:
ORGANIC TOFU, CHICKEN* OR SALMON*

ENTRÉE BOWL PROTEIN UPGRADES
(\$9 PER GUEST): SHRIMP*, STEAK*

Dessert

ASSORTED SEASONALLY-INSPIRED

Beverage

COFFEE, TEA, SOFT DRINKS INCLUDED. BEER, WINE, &
SEASONAL COCKTAIL LIST AVAILABLE UPON REQUEST.

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HARVEST

SEASONAL GRILL & WINE BAR



Dinner Packages

GF - NATURALLY GLUTEN-FREE

🌱 - PLANT-BASED DISH

GLUTEN-FREE BREAD SUBSTITUTIONS WHERE AVAILABLE:

GLUTEN-FREE FLATBREAD +\$3 PER GUEST

GLUTEN-FREE ROLL +\$2 PER GUEST

Soup or Salad

SELECT 2 OF THE FOLLOWING:

SPRING VEGETABLE SOUP

Meyer Lemon, Herbs GF 🌱

KENNETT SQUARE MUSHROOM BISQUE

Truffle & Thyme GF

HARVEST SALAD

Baby Greens, Crispy Edamame,
Carrots, Harvest Vinaigrette GF

VINTAGE GREEK SALAD

Tomatoes, Chickpeas, Red Onions, Cucumbers, Romaine,
Kalamata Olives, Feta, Greek Dressing GF

Flatbreads

UPGRADE FOR AN ADDITIONAL \$4 PER PERSON
SERVED FAMILY-STYLE. GLUTEN-FREE FLATBREAD
AVAILABLE UPON REQUEST. SELECT 2 OF THE FOLLOWING:

SPRING GARDEN

Goat Cheese, Sunny Harvest Co-Op Asparagus,
Spiced Sunflower Seeds, Pesto, Local Honey

SMOKED SALMON

Charred Spring Onion Crema, Cucumbers,
Lemon-Dill Aioli, Fennel

MARGHERITA

Caputo Brothers Mozzarella, House-Made Marinara, Basil

JAMAICAN JERK CHICKEN

Green Tree Mild Cheddar, Roasted Peppers,
Jamaican Jerk Glaze

Garden Dinner Menu

\$48 PER PERSON

NOT INCLUSIVE OF ALCOHOL, TAX OR GRATUITY

Dinner Entrées

SELECT 3:

CEDAR PLANK SALMON*

Roasted Potatoes & Carrots, Broccolini,
Lemon-Dill Aioli, Chive Oil, Grilled Lemon GF

SPICY SHRIMP NOODLE BOWL*

6-Pepper Spice, Ginger Soy, Shiitake Mushrooms, Carrots,
Snap Peas, Peppers, Toasted Cashews, Cilantro, Scallions

PLANT-BASED SUBSTITUTION AVAILABLE

GRASS-FED BEEF BURGER*

Mild Cheddar, Caramelized Onions,
Lettuce & Tomato, Brioche

LEMON KALE PESTO BUCATINI

Local-Made Pasta, Shaved Asparagus, Tuscan Kale,
Citrus Bread Crumbs, Meyer Lemon Oil,
Macadamia "Ricotta" 🌱

INCLUDES CHOICE TO ADD:

ORGANIC TOFU, CHICKEN* OR SALMON*

PROTEIN UPGRADES

(\$9 PER GUEST): SHRIMP*, STEAK*

**LEMON-THYME HALF
ROASTED CHICKEN**

Potatoes, Carrots, Asparagus,
White Wine Citrus Pan Sauce, Fines Herbes GF

**NEW BEDFORD SCALLOP
& SHRIMP RISOTTO***

Saffron Tomato Cream, Spring Peas,
Asiago Crisp, Radishes, Chive Oil GF

ADD \$8

GRASS-FED FILET*

Charred Spring Onions, Broccolini, Roasted Yukon
Gold Potatoes, Red Wine-Shallot Demi Glace GF

ADD \$10

PENNSYLVANIA PRIME NY STRIP*

Cheddar & Bacon Potato Gratin, Asparagus,
Pickled Shallots, Horseradish Crema, Chives GF

ADD \$15

Dessert

ASSORTED SEASONALLY-INSPIRED

Beverage

COFFEE, TEA, SOFT DRINKS INCLUDED. BEER, WINE, &
SEASONAL COCKTAIL LIST AVAILABLE UPON REQUEST.

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GF - NATURALLY GLUTEN-FREE

V - PLANT-BASED DISH

GLUTEN-FREE BREAD SUBSTITUTIONS WHERE AVAILABLE:

GLUTEN-FREE FLATBREAD +\$3 PER GUEST

GLUTEN-FREE ROLL +\$2 PER GUEST

Soup

CHOICE OF:

SPRING VEGETABLE SOUP

Meyer Lemon, Herbs GF V

KENNETT SQUARE MUSHROOM BISQUE

Truffle & Thyme GF

Salad

SELECT 2 OF THE FOLLOWING:

SPRING BEET

Sunny Harvest Co-Op Gold Beets, Greens, Manchego Cheese,
Creamy Pepper Vinaigrette GF

CAESAR SALAD

Shredded Romaine & Kale, Lemon Crouton Crumb,
Parmesan, Creamy Garlic Caesar Dressing

VINTAGE GREEK

Tomatoes, Chickpeas, Red Onions, Cucumbers,
Romaine, Kalamata Olives, Feta, Greek Dressing GF

HARVEST

Baby Greens, Crispy Edamame,
Carrots, Harvest Vinaigrette GF

Flatbreads

SERVED FAMILY-STYLE. GLUTEN-FREE FLATBREAD
AVAILABLE UPON REQUEST. SELECT 2 OF THE FOLLOWING:

SPRING GARDEN

SMOKED SALMON

MARGHERITA

JAMAICAN JERK CHICKEN

Farm Dinner Menu

\$58 PER PERSON

NOT INCLUSIVE OF ALCOHOL, TAX OR GRATUITY

Dinner Entrées

SELECT 3:

CEDAR PLANK SALMON*

Roasted Potatoes & Carrots, Broccolini,
Lemon-Dill Aioli, Chive Oil, Grilled Lemon GF

SPICY SHRIMP NOODLE BOWL*

6-Pepper Spice, Ginger Soy, Shiitake Mushrooms, Carrots,
Snap Peas, Peppers, Toasted Cashews, Cilantro, Scallions

PLANT-BASED SUBSTITUTION AVAILABLE

LEMON KALE PESTO BUCATINI

Local-Made Pasta, Shaved Asparagus, Tuscan Kale,
Citrus Bread Crumb, Meyer Lemon Oil,
Macadamia "Ricotta" V

INCLUDES CHOICE TO ADD:

ORGANIC TOFU, CHICKEN* OR SALMON*

PROTEIN UPGRADES

(\$9 PER GUEST): SHRIMP*, STEAK*

LEMON-THYME HALF ROASTED CHICKEN

Potatoes, Carrots, Asparagus,
White Wine Citrus Pan Sauce, Fines Herbes GF

NEW BEDFORD SCALLOP & SHRIMP RISOTTO*

Saffron Tomato Cream, Spring Peas,
Asiago Crisp, Radishes, Chive Oil GF

ADD \$8

PAN-SEARED ALASKAN HALIBUT*

Potato & Spring Vegetables, Grilled Lemon Citronette GF

ADD \$8

GRASS-FED FILET*

Charred Spring Onions, Broccolini, Roasted Yukon
Gold Potatoes, Red Wine-Shallot Demi Glace GF

ADD \$10

PENNSYLVANIA PRIME NY STRIP*

Cheddar & Bacon Potato Gratin, Asparagus,
Pickled Shallots, Horseradish Crema, Chives GF

ADD \$15

Dessert

ASSORTED SEASONALLY-INSPIRED

Beverage

COFFEE, TEA, SOFT DRINKS INCLUDED. BEER, WINE, &
SEASONAL COCKTAIL LIST AVAILABLE UPON REQUEST.

HARVEST

SEASONAL GRILL & WINE BAR

All-Inclusive Packages



GF - NATURALLY GLUTEN-FREE

V - PLANT-BASED DISH

GLUTEN-FREE BREAD SUBSTITUTIONS WHERE AVAILABLE:

GLUTEN-FREE FLATBREAD

GLUTEN-FREE ROLL

Soup

CHOICE OF:

SPRING VEGETABLE SOUP

Meyer Lemon, Herbs GF V

KENNETT SQUARE MUSHROOM BISQUE

Truffle & Thyme GF

Salad

SELECT 2 OF THE FOLLOWING:

SPRING BEET

Sunny Harvest Co-Op Gold Beets, Greens,
Manchego Cheese, Creamy Pepper Vinaigrette GF

CAESAR SALAD

Shredded Romaine & Kale, Lemon Crouton Crumb,
Parmesan, Creamy Caesar Dressing

VINTAGE GREEK

Tomatoes, Chickpeas, Red Onions, Cucumbers,
Romaine, Kalamata Olives, Feta GF

HARVEST

Baby Greens, Crispy Edamame, Carrots, Harvest Vinaigrette GF

Flatbreads

SERVED FAMILY-STYLE. GLUTEN-FREE FLATBREAD
AVAILABLE UPON REQUEST. SELECT 2 OF THE FOLLOWING:

SPRING GARDEN

SMOKED SALMON

MARGHERITA

JAMAICAN JERK CHICKEN

Garden All-Inclusive Dinner Menu

\$100 PER PERSON

INCLUSIVE OF TAX, GRATUITY, AND SERVICE

Dinner Entrées

SELECT 3:

CEDAR PLANK SALMON*

Roasted Potatoes & Carrots, Broccolini,
Lemon-Dill Aioli, Chive Oil, Grilled Lemon GF

SPICY SHRIMP NOODLE BOWL*

6-Pepper Spice, Ginger Soy, Shiitake Mushrooms, Carrots,
Snow Pea, Peppers, Toasted Cashews, Cilantro, Scallions

PLANT-BASED SUBSTITUTION AVAILABLE

LEMON KALE PESTO BUCATINI

Local-Made Pasta, Shaved Asparagus, Tuscan Kale,
Citrus Bread Crumbs, Meyer Lemon Oil,
Macadamia "Ricotta" V

INCLUDES CHOICE TO ADD:

ORGANIC TOFU, CHICKEN*,
SALMON*, SHRIMP* OR STEAK

LEMON-THYME HALF ROASTED CHICKEN

Potatoes, Carrots, Asparagus,
White Wine Citrus Pan Sauce, Fines Herbes GF

NEW BEDFORD SCALLOP & SHRIMP RISOTTO*

Saffron Tomato Cream, Spring Peas,
Asiago Crisp, Radishes, Chive Oil GF

GRASS-FED FILET*

Charred Spring Onions, Broccolini, Roasted Yukon
Gold Potatoes, Red Wine-Shallot Demi Glace GF

PENNSYLVANIA PRIME NY STRIP*

Cheddar & Bacon Potato Gratin, Asparagus,
Pickled Shallots, Horseradish Crema, Chives GF

Dessert

ASSORTED SEASONALLY-INSPIRED

Beverage

COFFEE, TEA, SOFT DRINKS INCLUDED. BEER, WINE, &
SEASONAL COCKTAIL LIST AVAILABLE UPON REQUEST.

GF - NATURALLY GLUTEN-FREE

VF - PLANT-BASED DISH

GLUTEN-FREE BREAD SUBSTITUTIONS WHERE AVAILABLE:

GLUTEN-FREE FLATBREAD

GLUTEN-FREE ROLL

Soup

CHOICE OF:

SPRING VEGETABLE SOUP

Meyer Lemon, Herbs GF VF

KENNETT SQUARE MUSHROOM BISQUE

Truffle & Thyme GF

Salad

SELECT 2 OF THE FOLLOWING:

SPRING BEET

Sunny Harvest Co-Op Gold Beets, Greens, Manchego Cheese,
Creamy Pepper Vinaigrette GF

CAESAR SALAD

Shredded Romaine & Kale, Lemon Crouton Crumb,
Parmesan, Creamy Garlic Caesar Dressing

VINTAGE GREEK

Tomatoes, Chickpeas, Red Onions, Cucumbers,
Romaine, Kalamata Olives, Feta, Greek Dressing GF

HARVEST

Baby Greens, Crispy Edamame, Carrots, Harvest Vinaigrette GF

Flatbreads

SERVED FAMILY-STYLE. GLUTEN-FREE FLATBREAD
AVAILABLE UPON REQUEST. SELECT 2 OF THE FOLLOWING:

SPRING GARDEN

SMOKED SALMON

MARGHERITA

JAMAICAN JERK CHICKEN

Estate All-Inclusive Dinner Menu

\$125 PER PERSON

INCLUSIVE OF TAX, GRATUITY, AND SERVICE

Dinner Entrées

SELECT 3:

CEDAR PLANK SALMON*

Roasted Potatoes & Carrots, Broccolini,
Lemon-Dill Aioli, Chive Oil, Grilled Lemon GF

SPICY SHRIMP NOODLE BOWL*

6-Pepper Spice, Ginger Soy, Shiitake Mushrooms, Carrots,
Snap Peas, Peppers, Toasted Cashews, Cilantro, Scallions

PLANT-BASED SUBSTITUTION AVAILABLE

LEMON KALE PESTO BUCATINI

Local-Made Pasta, Shaved Asparagus, Tuscan Kale,
Citrus Bread Crumbs, Meyer Lemon Oil,
Macadamia "Ricotta" VF

INCLUDES CHOICE TO ADD:

ORGANIC TOFU, CHICKEN*,
SALMON*, SHRIMP* OR STEAK

LEMON-THYME HALF ROASTED CHICKEN

Potatoes, Carrots, Asparagus,
White Wine Citrus Pan Sauce, Fines Herbes GF

NEW BEDFORD SCALLOP & SHRIMP RISOTTO*

Saffron Tomato Cream, Spring Peas,
Asiago Crisp, Radishes, Chive Oil GF

PAN-SEARED ALASKAN HALIBUT*

Potato & Spring Vegetables,
Grilled Lemon Citronette GF

GRASS-FED FILET*

Charred Spring Onions, Broccolini, Roasted Yukon
Gold Potatoes, Red Wine-Shallot Demi Glace GF

PENNSYLVANIA PRIME NY STRIP*

Cheddar & Bacon Potato Gratin, Asparagus,
Pickled Shallots, Horseradish Crema, Chives GF

Dessert

ASSORTED SEASONALLY-INSPIRED

Beverage

COFFEE, TEA, SOFT DRINKS INCLUDED. BEER, WINE, &
SEASONAL COCKTAIL LIST AVAILABLE UPON REQUEST.